

DINNER

Entrées

Bread & Dips

Served with olive oil, balsamic & dukkah (df)

9

Crispy Salt & Pepper Calamari

Served with fresh lemon and Wasabi mayonnaise (gf, df)

14.5

Chicken & Chorizo

Crispy southern-fried chicken, Far North chorizo sausage, Kalamata olives and lemon with a tomato ragu

19.5

Pan Fried Banana Prawns

Served with chimichurri, salted black beans & Sriracha mayo (gf, df)

18.5

Lamb Croquettes

12-hour slow roasted lamb shoulder croquettes, served with Greek yoghurt, chutney & lemon

15

Cumin Roasted Butternut Pumpkin

Served with grilled red capsicum, goat's cheese, & wilted spinach (gf, v)

17.5

Cheese Board

Blue, Gouda & goat's cheeses, served with a selection of cured meats & crackers

30

Sides & Sauces

Asian Greens

8

Green Salad

9

Greek Salad

12

Bacon Poutine

14

Beer-Battered Fries & Aioli

8

Potato Gratin

8

Port Wine Jus

4

Mains

Mud Crab Ravioli

29.5

Hand-made Mud Crab ravioli, served with lemon butter in a chilli & parsley sauce

Spinach & Ricotta Tortellini

26.5

Hand-made spinach & ricotta Tortellini, served with asparagus spears in a creamy white wine & parmesan sauce (v)

Mushroom Risotto

29.5

Porcini & Portobello mushroom risotto with truffle and parmesan (v)

Steak & Winter Greens

34.5

200g Eye Fillet or 250g Sirloin served with a winter vegetable medley, potato gratin, and a red wine jus

Beef Cheek Bourguignon

32

15 hour slow cooked beef cheek bourguignon served with wilted spinach & potato mash

Pork Belly

33

12-hour slow-cooked crispy pork belly served with polenta cake, bok choy, and a Chinese master stock

Fish of the Day

Market Price

Please ask your server for details of today's fish.

In line with Mandatory COVID-19 Tracing Regulations, ALL customers are required to leave their details with the café.

Please scan the QR code with your smart phone and follow the link, or ask the staff for a form to fill out



Kids' Menu (for ages 15 & under)

Cheese Burger

10

Local milk bun, hand pressed Wagyu beef patty, Monterey Jack cheese, tomato sauce.

Pasta Bolognese

10

Premium beef mince cooked in rich tomato sauce, served on a bed of al dente linguine, and garnished with a light shaving of parmesan

Ham & Cheese Toastie

7

Shaved honey leg ham and tasty cheddar in a toasted sourdough sandwich with house made relish

